



Name: Michelle Gurbisz

Dessert Title: Michelle's Tuxedo Squares

Dessert Ingredients:

White Top:

- 8 oz. cream cheese, softened
- 1 egg
- 1/2 c. sugar
- 6 oz. milk chocolate chips

Black Bottom:

- 1 c. water
- 1/2 c. oil
- 1 tbsp. white vinegar
- 1 egg
- 1 1/2 c. flour
- 1 c. sugar
- 1 tsp. baking soda
- 1/4 c. cocoa

Dessert Instructions:

Preheat oven to 350 degrees.

For Top: Combine the first three ingredients and beat well. Stir in chocolate chips.

For Bottom: Combine all ingredients and beat at least two minutes until cocoa is fully dissolved.

Assembly: Spray a 9" x 13" pan with non-stick spray. Pour the Black batter into the pan and spread evenly. Then pour the White batter on top and spread evenly. Then swirl the batters so they slightly mix together. Bake for 30-32 minutes. Makes approx.. 48 servings.